

The Palisades Restaurant

2026 Winter Menu



Appetizers

SPICY SHRIMP DIP Creamy blend of shrimp, chilies & honey served with warm pita	12
FOCACCIA House-made pimento cheese, bacon jam	8
HUSHPUPIES Chili-honey butter	9
HONEY ROASTED SQUASH & BURRATTA Pomegranate, hazelnuts, pomegranate hot honey	15
STEAMED MUSSELS crème fraiche, pancetta, scallions, focaccia toasts	15
LOCAL CHARCUTERIE BOARD Chef's selection of local cheeses and cured meats, house bread, accoutrements	26
FEATURE APPETIZER	Market

Soups & Salads

add chicken - 6, add beef - 7

TODAY'S SOUP Fresh soup homemade by the Palisades kitchen team	Market
HOUSE SALAD Mixed greens, shaved carrot, red onion, watermelon radish (Balsamic vinaigrette, honey-lavender, smokey maple chipotle, honey harissa, bleu cheese or ranch)	6
CAESAR SALAD Artisan romaine, house croutons, shaved parmesan	6/9
BLACK & BLUE Mixed greens, blackened sliced beef, dates, red onion, gorgonzola, balsamic	17
ROASTED CARROT & LENTIL SALAD Rosted carrot & lentil, mint, fennel, roasted pistachios, house-made yogurt, honey harissa dressing	13
APPLE KALE SALAD Apple, baby kale, crispy pancetta, roasted walnuts, house-made ricotta, smokey maple chipotle vinaigrette	13

Entrées

TROUT White wine & preserved lemon cream sauce, rendered pancetta	27
RIBEYE 15 ounce cut of USDA choice beef, cut in house and grilled to your liking, choice of chipotle butter, gorgonzola butter, or house made steak sauce	45
PORK CHOP Sesame & horseradish marinated, miso collard greens	29
CHICKEN Preparation changes regularly	19
CHEF'S WHIM Food innovation created by our Chef	Market
WILD GAME Selection rotates on availability	Market
JERK SMOKED DUCK Caribbean inspired orange barbecue, jasmine rice & kidney beans	34
VEGETABLE ENTRÉE Gardener's Pie	19
TV DINNER Our play on a classic, even served on a tray	Market

Stone Oven Pizza

(regular or gluten-free dough – an additional \$2.50 for gluten-free crust & vegan cheese)

THE PAPASON Pepperoni & three cheese blend. It's my dad's favorite!	20
THE PALISADES Grilled tenderloin with a mix of gorgonzola & mozzarella	20
SUPREME Sausage, ham, pepperoni, green peppers, onions, mushrooms, olives & three cheeses	21
THREE CHEESE Romano, cheddar, & mozzarella <i>Add meats and cheeses for \$2 each & veggies for \$1.50 each</i>	17
BARBECUE CHICKEN House-made barbecue sauce, roasted chicken, mozzarella, smoked gouda & red onion	19
WHITE PIZZA Mozzarella, parmesan, mushrooms & truffle oil	18
VEGGIE DELUXE Mushrooms, artichoke hearts, red & green peppers, red onions, grape tomatoes	20

Seasonal Pizzas

CACIO E PEPE Garlic oil base, crème fraiche, mozzarella, fresh ground black pepper, pecorino	20
WINTER PESTO & SQUASH Arugula & kale pesto base, acorn squash, burrata cheese, pickled anise, mozzarella	22
FIG & PROSCIUTTO Fig butter base, havarti, mozzarella, prosciutto	20
PEAR & HAVARTI Rosemary oil base, havarti & parmesan, sliced pears, pecans	19
FEATURE PIZZA A weekly creation crafted by John our Pizzaiolo	Market



Beverages

(free refills available on coffee, iced tea, soft drinks)

LOCAL CARLO'S COFFEE Organic Guatemalan beans roasted locally to ensure freshest taste	5
THE PALISADES SPECIAL BLEND ICED TEA Sweetened and unsweetened	5
POT OF TEA Loose leaf teas available. See your hospitality specialist for a list.	7
SOFT DRINKS Coca-Cola, Diet Coke, Orange Fanta, Mr. Pibb, Sprite, Ginger Ale	2.50
ALL-NATURAL SOFT DRINKS Black Cherry, Crème, Root Beer, Red Birch Beer & Grape Soda	4
CHEERWINE	4
FENTIMANS Ginger Beer and Rose Lemonade	4
"LIQUID DEATH" SPARKLING WATER (from the company 'Death to Plastic')	4
PERRIER MINERAL WATER	3
ESPRESSO	2.25
CAPPUCCINO	3.50
LATTE Iced or hot	4

Over 80% of our menu is **gluten-free**. Please ask your hospitality specialist for more detail.
if you have allergies or an intolerance to certain foods, please tell your hospitality specialist so we can ensure you have a safe experience.

• Consuming raw or undercooked meats may increase your risk of food borne illness.

A 20% gratuity will be added for parties of seven (7) or more.